



## CHIANTI CLASSICO D.O.C.G. 2010

*From the hills of Trasqua in the heart of Tuscany, a timeless tradition, redolent of ancient wisdom, finds expression in a wine of intense aromas, lightly spiced and pleasing to the refined palate.*

Denominazione Chianti Classico D.O.C.G.

### DESCRIPTION

Appearance: Intense ruby red.

Aroma and Taste Ample in the nose, with aromas of red forest fruits, cherries, lightly spiced with vanilla notes. Pleasant, fresh and persistent to the palate; a balanced wine with an elegant aftertaste.

### VINIFICATION

Alcoholic fermentation: In stainless steel tanks at controlled temperatures of 26-28°C, with maceration on the skins for 20-22 days.

Malolactic fermentation In stainless steel tanks.

Aging The wine ages within our cellars for at least 9 months

Food pairing Simple and elaborate red meat based dishes, vegetable and cream soups, mixed vegetables, mature cheeses

### PALLETIZATION

Palletization:
 

- 70 cases 12x 0.375l;
- 80 cases 6x75cl;
- 150 cases 1x1.5l;
- 80 cases 1x3l;
- 50 cases 1x5l

### TECHNICAL NOTES

Varietals 80% Sangiovese, 20% red grapes derived from varieties that can suitably be grown in Tuscany.

Alcohol Alcohol 14% vol

Serving temperature: 16/18 °C

Evaluation ★ ★ ★ ★

Vintage with a very rainy spring quickly followed by a summer that was not particularly warm with high levels of humidity, which gradually turned into a September with good thermal excursions between day and night, that brought out the typical characteristics of each grape. The Sangiovese in particular showed a decisive colour and intense aromas of floral notes and red berries.

### AWARDS

2013
 

- Silver - International Wine & Spirits Competition
- Commended - International Wine Challenge